

University of Nebraska - Lincoln

**DigitalCommons@University of Nebraska - Lincoln**

---

Historical Materials from University of Nebraska-  
Lincoln Extension

Extension

---

1953

## EC9996 Cake Decorating

Ethel Diedrichsen

Follow this and additional works at: <http://digitalcommons.unl.edu/extensionhist>

---

Diedrichsen, Ethel, "EC9996 Cake Decorating" (1953). *Historical Materials from University of Nebraska-Lincoln Extension*. 2965.  
<http://digitalcommons.unl.edu/extensionhist/2965>

This Article is brought to you for free and open access by the Extension at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Historical Materials from University of Nebraska-Lincoln Extension by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.

E.C. #9996

S  
85  
EY  
#9996  
C.1

# Cake Decorating

Ethel Diedrichsen  
Extension Nutritionist

A gaily decorated cake will set the theme for those birthdays, holidays and special occasions we want to celebrate. Equipment is simple. A little skill combined with practice will bring results that the family will enjoy.

## How to Frost a Cake

Cool the cake and remove loose crumbs by gently rubbing surfaces with finger tips. A pliable spatula is a good tool to use with frosting.

Place first layer bottom side up, frost generously, and allow frosting to set slightly. Top with second layer right side up. If necessary, cut off top to flatten. Frost sides first with thin layer of frosting to hold the crumbs. Then add a generous amount of frosting, spread lightly to give swirled effect. Frost the top last, spreading with sweeping strokes to make attractive swirls or ridges. If the cake is frosted on a serving plate, place strips of waxed paper under bottom edges of cake. These will catch the drips of frosting and can be easily removed after the cake is frosted.

## Holiday Cakes

The decorative touches on these cakes need not be elaborate. It takes only a touch of color or decoration to make the usual plain white cake something special. Unless a swirl pattern is desired in the frosting, the surfaces to be decorated should be smooth. All the familiar symbols such as hearts, flowers, hatchets, bunnies and pumpkins can be easily adapted to cake decoration. These should not be exact copies, but should represent the ideas suggested.

Plan the design before beginning to decorate the cake and outline the pattern on the cake with a toothpick before decorating. This serves as a guide to keep the design in proportion and correctly spaced. Practice first on waxed paper or inverted cake pan to determine consistency. Frosting that is too soft does not give a clear-cut design and does not break off easily from the tube. Frosting that is too stiff is difficult to squeeze and tends to break and crack.

It is a great temptation to overload cakes with both decoration and color. Try to work for a simple design. Arrange a border on the edges and around the bottom. Decorate the sides with loops or garlands. For a pleasing effect, remember to leave plenty of undecorated space.

EXTENSION SERVICE  
UNIVERSITY OF NEBRASKA COLLEGE OF AGRICULTURE  
AND U. S. DEPARTMENT OF AGRICULTURE  
COOPERATING  
W. V. LAMBERT, DIRECTOR

C.2

## Frosting for Decorating

The frosting used for decorating must hold its shape, yet be soft enough to pass through the small opening of a decorating tube. It must also be one which does not harden or dry quickly because the decorating process often takes some time.

The Butter Cream Frosting is satisfactory for cakes that are decorated and used at home. The Pearl Frosting will not break or slide and is better to use on cakes that must be moved. Royal Frosting is used for lattice work and stock flowers only. It becomes very hard and should not be used for decorating the entire cake.

### BUTTER CREAM FROSTING

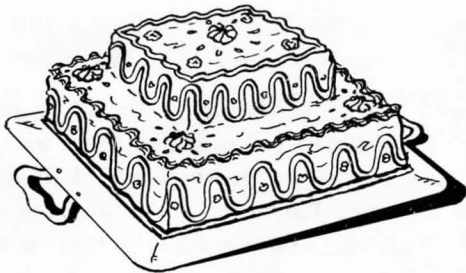
3/4 cup butter or margarine  
6 cups sifted confectioner's sugar  
About 1/2 cup cream or milk  
1 teaspoon vanilla flavoring



Cream butter with spoon or electric beater until light and fluffy. Gradually stir in about 1/3 of the sifted confectioner's sugar. Add remaining sugar and cream alternately and beat until very smooth. Add only enough cream to make the proper consistency. When mixture is smooth, add vanilla and use on cake.

### PEARL FROSTING

3 stiffly beaten egg whites  
1 1/2 cups sifted confectioner's sugar  
1/3 cup vegetable shortening  
3/4 sifted confectioner's sugar  
1 tablespoon glycerine (optional)  
1/2 teaspoon almond flavoring  
or  
1 teaspoon vanilla  
1 1/2 cups sifted confectioner's sugar



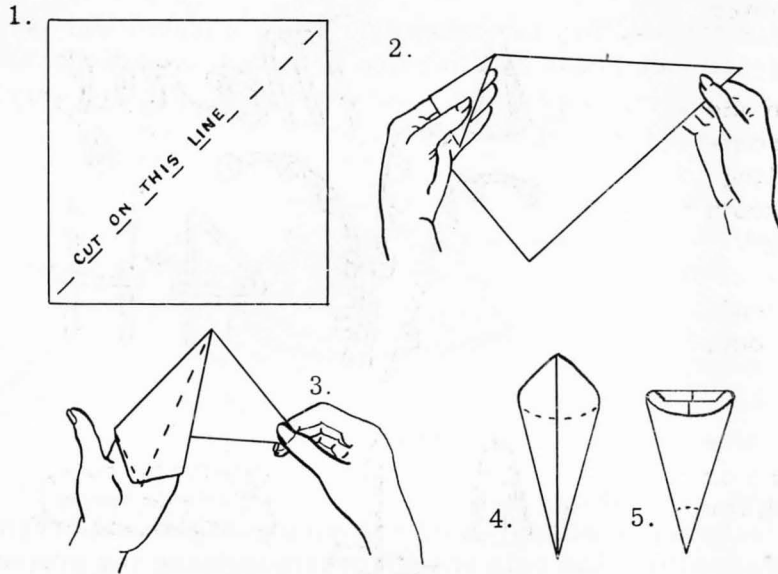
Slowly add 1 1/2 cups sifted sugar to beaten egg whites; beat until smooth and thick. Cream shortening until light and fluffy. Add 3/4 cup sugar and mix until well blended. Combine two mixtures, add glycerine and flavoring. Gradually beat in remaining sugar until frosting will hold its shape. The glycerine helps to keep the frosting glossy and soft.

### ROYAL FROSTING

1 pound sifted confectioner's sugar  
3 egg whites  
1 1/2 teaspoons cream of tartar

Beat the egg whites until frothy; then add the cream of tartar. Gradually add the confectioner's sugar and beat until the mixture stands up in points. Keep covered when not in use.

## Containers



A container for the frosting and metal tubes to form the design will be needed for cake decorating. Paper cones are inexpensive and easy to make. They may be discarded after being used.

1. Cut a 12-inch square of parchment or light-weight glazed or brown paper to make a triangle.

2, 3, 4. Shape into a cone.

5. Fold over and over at the wide end until the top is level.

For a number of designs - dots, lines, stems, and lily-of-the-valley - the cone may be used without a metal tube or tip. Fill the cone no more than two-thirds full with frosting. Bring back and front of cone together at the top. Then cut off the pointed end to make a small opening. Apply pressure to force the frosting through.

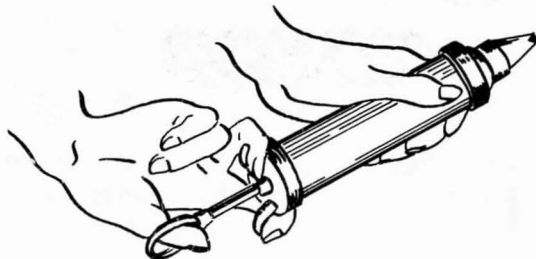
For leaf design, flatten the point slightly and cut the tip into an inverted V shape. Keep the opening fairly small. Rosettes can be made by cutting two V's in the tip.

To use the cone with a metal tube, cut a larger opening and drop in the tube before putting in the frosting. Basic tubes include the plain, leaf, rosette, and border tubes. Any frosting or filled cones that are not in use should be kept moist by covering with a damp cloth. When a cone does dry at the tip, squeeze out a little frosting before going on with the design.

Use pure food coloring to tint frosting. Add sparingly since colors are concentrated and a light tint is desired.

\*\*\*\*\*

Metal cylinders may also be used. These usually come equipped with 6 or 8 metal tubes and may be easily washed and reused.



## Decorating Tubes

The designs made by these metal tubes vary according to the shape of their openings, the pressure you exert, and the way you move your hand over the surface.

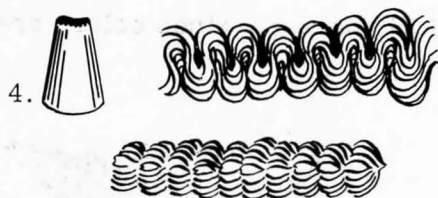
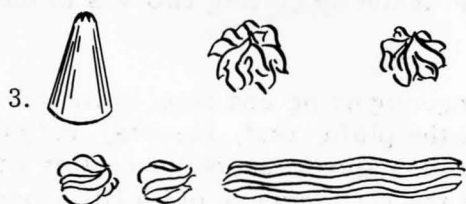
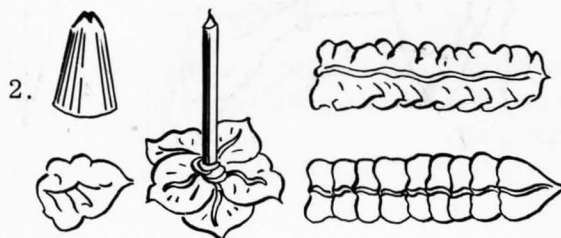
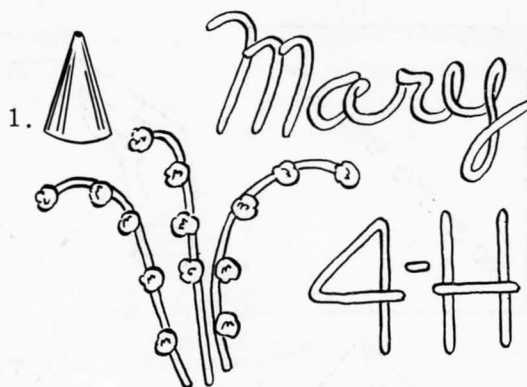
1. Plain tube: Use this for making lines, dots, letters, and flower stems.

This lily-of-the-valley is made by pressing small dots of frosting along stems of frosting. Pierce each blossom with a tooth pick to give a bell-like effect.

2. Leaf tube: For a separate leaf, press a little frosting out, then lift quickly.

For a border, draw the tube along with a steady pressure or move the hand back and forth for overlapping effect.

Arrange five leaves for a birthday candle holder. Make a coil of frosting in the center with a plain tube to support the candle.



3. Rosette tube: With this tube you can make flowers, rosebuds, and borders. For a rosette, hold the tube upright, press out frosting and lift tube.

Make a rosebud by holding the tube at an angle to the surface.

4. Border tubes: Various tubes can be used for interesting borders on cakes.

The zigzag border is made by using steady pressure and moving the hand up and down while drawing the tube along.

The shell design is made by moving the hand forward, then back to form an overlap.